



*"Brunch: where sweet meets savory and every bite deserves a clink!"*

**Oysters On The Half Shell** gf - \$5/oyster or 6/\$28 \*

*Cabernet Sauvignon mignonette, cranberry & golden pickled jalapeño granita*

**Mushroom Tart** - \$16 ♦

*Puff pastry tart topped with oyster & shimeji mushrooms with comté cheese, crispy prosciutto*

**Assiette De Fromage** vegetarian - \$26

*3 select cheeses, mustard, cornichons, pickled onions, seasonal jam, almonds, crostini*

*~Add Jambon de Paris + \$4*

**Caviar Bump with Champagne Shot** gf - \$19 \*

*1/8 oz of caviar, shot of Champagne*

*~NA Champagne available*

**Caviar Service** gf - \$55 \*

*1/4 oz kaluga hybrid caviar served with blinis, petite vegetable crudité, crostinis, lemon crème fraîche, & house potato chips*

**French Onion Soup** - Cup \$8 Bowl \$12

*Caramelized onions, gruyère, toasted baguette*

**Celeriac Velouté** gf, vegan - Cup \$8 Bowl \$12 ♦

*Celery root, arugula oil, cabbage chips*

**Beverages**

**Coffee, Soda, & Juice - \$4**

**Flavored Latte & Mocha - \$6.50**

**Latte, Chai Latte, & Hot Chocolate - \$6**

**Tea - \$5**

**Featured Brunch Cocktails**

**Mimosa - \$11**

**Mimosa Flight - \$25**

*(Your choice of 3 Flavored Mimosas)*

**Flavors:** *Orange, Cranberry, Pomegranate, Marionberry, Strawberry, Raspberry, Grapefruit, White Peach, Mango, Apple Cider*

**Fancy Mimosa - \$14**

**Caramel Apple Mimosa \$14**

**Bloody Mary - \$13**

**Espresso Martini - \$16**

*~See our Beverage Menu for a full list of our specialty cocktails & mocktails!*



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**Jambon Benedict - \$18 \***

*Jambon de Paris, 2 poached eggs, toasted croissant, hollandaise ~choice of herbed potatoes or side salad*

**Kalette Benedict - \$16 \* ♦**

*Sautéed kalettes, cured lemon vinaigrette, 2 poached eggs, shishito hollandaise, toasted croissant  
~choice of herbed potatoes or side salad*

**Baked Eggs - \$16 \***

*2 poached eggs baked in a mushroom cream sauce topped with gruyère & bread crumbs, served with baguette  
~choice of herbed potatoes or side salad  
~Add jambon de paris + \$4*

**Quiche Lorraine gf- \$15**

*Bacon lardon, leeks, gruyère  
~choice of herbed potatoes or side salad*

**Duck and Waffle gf - \$29 \***

*Confit duck leg, sweet potato waffle, aleppo butter, fermented garlic honey, sunny side up duck egg*

**Pain Perdu (french toast) vegetarian - \$13.50**

*Three slices of house made brioche, cognac raisins, apple compound butter, toasted walnuts.*

**Apple Pancakes gf - Single \$9.50, 3 stack \$14**

*Buckwheat pancakes, spiced with cinnamon and cardamom, topped with mascarpone pear butter cream, warm apple compote, and toasted maple pecans.*

**Bistro Breakfast - \$17 \***

*Two eggs, Nueske's bacon, herbed potatoes, Devan's Marmalade ~choice of croissant or baguette*

**Parisian Grilled Sandwich - \$20 \***

*House brioche, Raclette cheese, jambon de Paris, sunny side up duck egg, local honey, aleppo pepper  
~choice of fries or side salad*

**Chicken Salad Croissant - \$19**

*Soft poached chicken breast, herb sauce verte, red onion, mixed greens (the sauce verte contains pecans)  
~choice of fries or side salad*

**Clink! Burger - \$30 \***

*8oz house ground beef patty, gruyère, bacon, onion jam, crispy shallots, aioli, brioche bun  
~choice of fries or side salad ~gluten free bun available*

**Brittni's Salad gf, vegetarian - \$18 ♦**

*Roasted scarlet kabocha squash, pecorino romano cheese, shaved brussel sprouts, roasted shallot vinaigrette  
~Add protein: 4oz N.Y. Steak\*, +\$12, Lemon Brined Chicken Breast +\$8*

**Kale Salad gf - \$17 ♦**

*Kale, cranberry vinaigrette, apple, red onion, bacon crumble, toasted maple pecan, mandarin oranges  
~add protein: 4oz N.Y. Steak\*, +\$12, Lemon Brined Chicken Breast +\$8*

**Normandy Mushroom Crepe gf, vegetarian - \$18**

*Local mushrooms & leeks in a duxelle cream sauce, layered between crepes, Normandy style Crêpe.  
~Add sunny side up egg on top +\$2*

**Pastries**

Croissant -\$4  
Chocolate Croissant - \$5  
Seasonal Muffin- \$6

**Sides**

**Bacon - \$6**  
*5 slices of Nueske's premium bacon*  
**2 Eggs - \$5 \***  
**Herbed Potatoes - \$6**

**Add Ons:**

Chef Brittni's Hot Sauce - \$2  
Grade A Maple Syrup - \$2  
Chantilly Cream - \$1  
House Made Truffle Aioli - \$3.50

**\*\*Our Menu is thoughtfully curated by**

**Executive Chef Brittni Armenta, Chef de Cuisine Amber Armenta, & Sous Chef Michael Tousignant**

~ Parties of 6+ include a 20% gratuity to reflect our team's level of service.

~ Please inform your server of any allergies or dietary restrictions.

\*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.

♦ Featured Seasonal items: Our seasonal dishes evolve throughout the year to capture the taste of each season

~ Side salad features fresh local greens from Gathering Together Farm and roasted shallot vinaigrette

~ Housemade Table Marmalade by Cook Devan Ortega



## Kids Menu

*For our guests 12 & under*

### **FRENCH TOAST - \$8**

*3 slices french toast with butter and syrup*

### **CRÊPES - \$6**

*2 plain crêpes with butter and syrup*

### **KIDS BISTRO BREAKFAST - \$12**

*1 egg scrambled, 2 slices bacon, potatoes, toasted brioche*

### **CLINK! BURGER - \$15**

*8oz burger on house brioche, served with fries*

### **GRILLED CHEESE \$12**

*Melted gruyère & mimolette cheese on house Brioche,  
served with fries*

### **HAM & CHEESE SANDWICH - \$15**

*Ham & gruyère on croissant, served with fries*

## **SIDES**

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### **FRUIT - \$5**

*Mixed seasonal fruit*

### **FRIES - \$5**

*Served with ketchup*

***Bon appétit!***